
Main Dish	HACCP Process #2- Same Day Service	Recipe: Main Dishes D-54r
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Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		6 gal		12 gal	1. Heat water to a rolling boil.
Rotini pasta, whole grain, dry	4lb	5qt 1 1/2 cups	8lb	2 gal 2 3/4 qt	2. Slowly add pasta. Stir constantly, until water
Low-fat, reduced-sodium cream	9lb 6 oz	1 gal 3/4 qt	18lb 12 oz	2 gal 1 1/2 qt	boils again. Cook about 8 minutes or until al
of chicken soup, condensed		(3 # 3 cans)		(6 # 3 cans)	dente; stir occasionally. DO NOT OVERCOOK.
Fat-free half and half					Drain well.
Ground white pepper		3 qt		1 gal 2 qt	3. Pour into steam table pans (12"x20"x4"). For
Garlic powder		2 tsp		1 Tbsp 1 tsp	50 servings, use 2 pans. For
Parmesan cheese, grated		1 tsp		2 tsp	100 servings, use 4 pans.
Frozen, cooked diced chicken,	1 lb 1 oz	1 1/2 qt	2lb 2oz	3 qt	CCP: Hold pasta at 135°F or higher.
thawed, 1/2" pieces	6lb 8 oz	1 gal 1 1/4 qt	13 lb	2 gal 2 1/2 qt	5. Combine soup, half and half, pepper, garlic,
					Parmesan cheese, and chicken. Cook over
					medium heat for 5-10 minutes, stirring often.
					CCP: Heat to 165°F or higher for at least 15
					seconds.
					6. Combine noodles and sauce immediately
					before serving.
					CCP: Hold for hot service at 135°F or higher. 7.
					Portion with 8 fl oz spoodle (1 cup).
					*Keep noodles and sauce separate until serving
					time to maintain consistency of sauce. Sauce will
					thicken upon standing.

From: Recipes for Healthy Kids Cookbook for Schools

Serving Sizes	Contribution
1 cup	1 cup provides 2 1/4 oz eq M/MA and 1 1/4 oz eq grains